

CORRALILLO CHARDONNAY 2014

D.O. San Antonio Valley



TERROIR

This Chardonnay is made with grapes coming from El Rosario vineyard from clonal selections 76, 95 & 130. This vineyard is characterized by a coastal climate, ideally suited for growing this variety, achieving a slow ripening, with fresh acidity and a great concentration of aromas and flavors. Soils are of granitic origin with different characteristics, ranging from high quartz content to those with decomposed volcanic materials and higher clay contents, with slope topographies that favor the development of the vines, yielding unique grapes of great quality and varietal expression. The weather of the season was marked by low temperatures in spring, situation that produced lower than average yields, with a higher acidity and fruit concentration.

WINEMAKING



The grape juice was obtained by a traditional pressing program with low pressure and no rotations. 40% of the juice was fermented in stainless steel tanks of different sizes to retain the freshness and minerality. The rest of the juice was fermented in French oak barrels looking for complexity, volume and depth in the final blend. The alcoholic fermentation was carried out mostly by native yeast, adding identity and terroir expression. During the time in barrels, regular lees stirring was done through battonage. A light touch of malolactic fermentation (2% of the blend) added an extra ingredient, which enhances the creaminess, balance and depth in palate.

TASTING NOTES

Pale yellow, this Chardonnay offers citric, tropical and white flower notes, with a hint of minerality. The palate is soft and balanced, with a precise acidity that gives a persistent, fresh and complex finish.

FOOD PAIRING

Pairs well with fish, white meat, paella, cooked shellfish, Asian food & pasta. Serve at 12 °C.

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 3,61
- Residual Sugar (g/l): 3,4
- pH: 3,14